



FOOD ESTABLISHMENT INSPECTION REPORT

Section 1: Facility Information

Establishment Name	Yamouri Inn Ltd. o/a Trumpeter Camp Kitchen at Mackenzie Mountain Inn					
Address	Quarry Rd 100 A Norman Wells NT X0E 0V0					
Facility Type	Program: Food - Facility: Facility Based Food Operation					
Report Type	Routine <input checked="" type="checkbox"/>	Complaint	Follow-Up	Pre-operational	Consultation	Other
Date of Report	22/Jan/2024			Permit Number	NT-14011	

Environmental Health inspections under the authority of the Public Health Act determine the level of compliance with the Food Establishment Safety Regulation (FESR). Violations cited in this report shall be corrected within the time frame specified. Failure to comply with the requirements may result in the suspension of the permit and/or regulatory enforcement.

Circle suggests compliance status. **N/O** = Not observed; **N/A** = Not Applicable; **CDI** = Corrected during inspection; **R** = Repeated non-compliance



Section 2: Compliance Summary

	Compliance Item	Compliance	CDI	R		Topic	Compliance	CDI	R
1	Obtained a valid food establishment permit.	YES			23	Proper use and storage of clean utensils	NO		
2	The permit is posted in a conspicuous location.	YES			24	Appropriate maintenance of food contact surfaces	NO		
3	Risk assessment - extensive food preparation.	YES			25	Appropriate maintenance of non-food contact surfaces	YES		
4	Risk assessment - minimal food preparation.	YES			26	No room with food used for sleeping purposes	YES		
5	Risk assessment - intermediate food preparation.	YES			27	Dipper well with running water	N/O		
6	Cold holding and storage of food below 4°C or 40°F.	YES			28	Food grade products for food contact surface sanitization	YES*		
7	Frozen food holding and storage below -18°C or 0°F.	YES			29	Food contact surfaces washed>rinsed>sanitized after each use	YES*		
8	Proper food cooling method used.	N/O			30	Appropriate two-compartment sink available and used	NO		
9	Food is cooked to a high enough safe internal temperature.	N/O			31	Appropriate three-compartment sink available and used	YES*		
10	Hot holding food to a safe internal temperature of 60°C (140°F).	YES			32	The proper method used for manual dishwashing	N/O		
11	The facility uses a proper re-heating method.	N/O			33	The high-temperature dishwasher is operating appropriately	YES		
12	Monitoring of food safety temperatures.	YES*			34	Low-temperature dishwasher operating appropriately	N/O		
13	Proper hand hygiene practice by food handlers.	N/O			35	Floors, walls, and ceilings are maintained in a sanitary condition	YES		
14	Acceptable personal hygiene and behaviour or practices.	YES			36	Sanitary maintenance of staff / public washrooms	YES*		
15	Certified food handler in a supervisory role.	YES			37	Lighting adequate for food preparation/cleaning	YES		
16	Free from infectious disease and confirmation of non-infection.	N/O			38	Mechanical ventilation operable where required	YES*		
17	All foods are obtained from acceptable sources.	YES			39	Adequate garbage and liquid waste management	YES*		
18	Separate raw foods storage and handling.	YES			40	General housekeeping and sanitation are satisfactory	NO		
19	Food is protected from potential contamination and adulteration.	NO			41	Pest control / adequate protection of pests	YES		
20	Toxic/poisonous substances are stored separately from food.	YES			42	Exclusion of live animals on the premises	YES		
21	Supply of hot and cold running water under pressure.	YES			43	Observation of health hazards	NO		
22	Handwashing stations are provided & adequately supplied.	NO							

Section 3: Inspection Outcome

Satisfactory Compliance		Follow Up Required (Date)	<input checked="" type="checkbox"/>	04/22/2024	Item(s) Seized or Discarded	
Permit Revoked		Warning Letter Issued			Fine Issued	

Section 4: Signature

Person In Charge	Environmental Health Officer
	
Name: Lorraine Tremblay	Name: Shawn Hardy
Title: Owner/Director	Title: Public Health Officer



Section 5: Temperature and Sanitization Records

Food	Holding Type	Temperature	Food	Holding Type	Temperature
Italian wedding soup	Hot Holding	67 C			C
		C			C
		C			C
		C			C
		C			C

Equipment	Description	Temperature	Equipment	Description	Temperature
Walk-In Cooler	Front kitchen	-2.5C	Chest Freezer	Ice cream	-23.5 C
Walk-In Cooler	Back kitchen	3 C	Reach-In Cooler	Sandwiches	1.5 C
Walk-In Freezer	Back kitchen	-22 C	Reach-In Cooler	Desserts	-3 C
Walk-In Freezer	Outside of kitchen	-22.5 C			C
Reach-In Cooler	Milk dispenser	2.5 C			C

Warewashing Unit	Sanitization Method	Sanitizer Name	Sanitizer Type	Strength (ppm)	Temperature
Moyer-Diebel	Wash		Wash cycle		67 C
Moyer-Diebel	Heat		Rinse cycle		83 C
					C
					C
					C

Section 6: Inspection Details

Act and Regulation excerpts in this report are for information only and not the basis for legal or judicial determinations. Please verify the most current version of the Act and Regulation for correct sections and wordings.

12. Use and Availability of Thermometers to check and monitor food safety temperatures

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Observation: Calibration-capable internal food thermometers, while available for use and used regularly by staff, are cleaned and disinfected in the "sanitizer buckets," which is discouraged. Highly recommend using alcohol swabs to clean and disinfect these thermometers.

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination

Observation: Cover the ice cream cones stored in the self-service container, in the dining room (as these are food items).

Correct-by Date: 01/22/2024

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

NWT Reg 097-2009 - FESR 31(c) - Failure to ensure food clearly and properly labelled

Observation: Ensure that soup (stored in self-serve hot holding device), and foods that are prepared packaged or re-packaged and stored in the fridge or freezer, are adequately labelled. Soup must be labelled to identify its contents (what kind it is), and foods in the fridge and freezer as indicated above must be labelled to identify both its contents and date prepared.

Correct-by Date: 01/22/2024

19. Food is labelled, handled in sanitary manner, and protected from potential contamination and adulteration

NWT Reg 097-2009 - FESR 31(a) - Failure to ensure food protected from contamination

Observation: Observed open bags of rice, granola, and cake and pastry flour. Ensure to store the contents of open bags of dry goods in covered, food-grade containers/bins with adequate food-grade scooping utensils with handles. Note: establishment has some bins with scoops in their possession currently used to store other dry goods.

Correct-by Date: 02/22/2024

22. Hand sink(s) in food handling area(s) are accessible, adequately stocked, and used by food handler(s) for handwashing

NWT Reg 097-2009 - FESR 21(4) - Failure to ensure hand washing facility has things as required

Observation: Observed the following, which require re-stocking: 1) Hand sink near ice machine: no paper towel in the dispenser; 2) Hand sink in main kitchen area: no liquid hand soap; 3) Hand sink near dishwasher: no liquid hand soap

Correct-by Date: 01/22/2024



Section 6: Inspection Details (Continued)

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sink in main kitchen area: no liquid hand soap; 3) Hand sink near dishwasher: no liquid hand soap
Correct-by Date: 01/22/2024

23. Proper use and storage of clean utensils

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Observation: 1) Ice machine scoop: observed scoop placed/stored directly on top of the machine surface. Always store scoop in a manner preventing contamination, such as in a food-grade container/holder capable of being regularly cleaned and disinfected. 2) Observed single-use disposable utensils (oplastic knives) with handles not pointing inwards. Always ensure that utensils are stored such that handles are point "outwards" to reduce potential contaminaton.
Correct-by Date: 01/22/2024

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials NWT Reg 097-2009 - FESR 22(c) - Failure to ensure food contact surfaces, equipment and utensils used or operated in manner that ensures safe and sanitary handling of food

Observation: Observed buildup of dirt/debris on the can opener. Ensure to keep this food-contact surface equipment clean and sanitized.
Correct-by Date: 01/22/2024

24. Ensure that food contact surfaces are cleanable and maintained in a sanitary manner, and constructed from food-grade materials

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Observation: Meat slicer was observed clean, and instructions for properly cleaning and sanitizing this equipment are posted on the wall above the slicer.

28. Use of Approved Food Grade products for food contact surface sanitization

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Observation: Establishment is currently using chlorine bleach for sanitizing food contact surfaces. Note: chlorine test strips were provided by the EHO during the inspection.

31. Appropriate three-compartment sink available and used for manual dishwashing

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Observation: 3-compartment dishwashing sink unit is available and equipped for use.

36. Appropriate maintenance of staff and/or public washrooms

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Observation: In the men's washroom: consider re-doing the caulking behind the sink, at the base of the wall panel.

38. Mechanical ventilation operable where required

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Observation: Mechanical ventilation in the washrooms, and in the kitchen (hood exhaust) were operable at time of inspection. Kitchen hood grills appeared clean, and hood exhaust was thoroughly cleaned in November 2023 as confirmed by operator.

39. Adequate garbage and liquid waste management

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Observation: Adequate solid waste containers located inside and outside the establishment. Liquid waste (e.g., deep fat fryer grease) is stored in closed containers indoors before disposed of outside in an appropriate storage.

40. General housekeeping and sanitation are satisfactory

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Observation: Mop sink (in mechanical room): provide adequate storage hooks for cleaning tools, which include mops and brooms. Ensure



Section 6: Inspection Details (Continued)

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that hooks for the mops are installed on a wall surface above the sink (to prevent water dripping onto the floor, and creating a slipping hazard). Note: the location of a mop sink and cleaning tools inside of a mechanical room is not ideal, as these items are usually stored and located inside a dedicated utility/janitorial room.
Correct-by Date: 03/01/2024

40. General housekeeping and sanitation are satisfactory

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Observation: Clean the inside door surface of the back walk-in freezer.
Correct-by Date: 01/23/2024

46. EHO closing comments

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Observation: Minimal food preparation observed at time of inspection.